

## Shareables

### Crispy Calamari 15

cherry bomb peppers, chipotle aioli  
charred lemon

### ½ Dozen Cold Water Oysters <sup>gf</sup> 21

yuzu mignonette, horseradish  
cocktail sauce

### Prince Edward Island Mussels 16

mariscada broth, italian parsley chorizo,  
grilled country bread

### Seafood Tower for Two 70

spiny lobster tail, cocktail shrimp, king crab legs  
oysters on the ½ shell, lump crab meat  
sauces include: keylime cocktail, yuzu mignonette  
horseradish, stone ground mustard  
*(not included in happy hour price or promotional packages)*

### Chicken Asado Tacos Al Pastor 16

tomato pineapple chutney, avocado  
pickled onions, jalapenos

### Charcuterie Board 27

domestic and imported cheeses  
cured salamis and sausages  
house made terrine, dried fruits  
seasonal jams and mustards

*(not included in happy hour pricing  
or promotional packages)*

### Sesame Tempura Rock Shrimp 16

apricot chili plum sauce, scallions  
seaweed

### Honey Bourbon Chicken Wings 13

house made garden ranch, celery

### Jumbo Shrimp Cocktail 16

keylime cocktail, charred lemon

### House Smoked Fish Dip 14

grilled crostini, pickled onions, jalapenos

## Soups & Greens

### Chef's Daily Pot Luck \$8-cup \$12-bowl

ask your server for today's inspiration

### Sweet Corn and Lobster Chowder <sup>gf</sup> 11

yukon potatoes, tarragon, fennel, saffron oil

### Heirloom Tomato and Burrata <sup>v</sup> 15

creamy mozzarella, no nut pesto  
imported olives

### Brussel Sprouts and Kale <sup>v</sup> 12

green goddess dressing, dried cherries, goat cheese, granny smith, wheat berries, candied pecans, maple croutons

## Stone Fired Flat Breads

### Margherita 15

san marzanos, torn basil, young mozzarella

### Portobello and Caramelized Onion 15

garlic fonduta, arugula, ricotta, truffle oil

### Tuscan Chicken 17

artichokes, basil pesto, fontina  
crimini, roma tomatoes

### Bianca 17

fig marmalade, goat cheese, prosciutto  
baby arugula, poached pears

## Vegetarian Options

### Fennel and Chickpea Panisse <sup>gf</sup> 15

black garlic and truffle aioli  
house made jardinière

### Beetroot Poke <sup>v</sup> 15

pickled asian pear, macadamia granola  
sesame butter scallions, crispy seaweed  
puffed rice, avocado

### Chips and Dip Mezze Plate <sup>v</sup> 12

red pepper, muhammara  
Chickpea hummus  
Lebanese, spiced pita, walnuts

### Lounge Happy Hour

5pm—7pm Monday—Friday

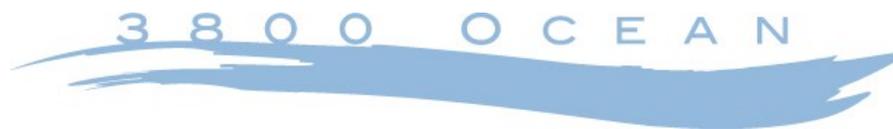
Happy Hour Offer Applicable for this Page Only 50% Off

Drinks 50% Off Well drinks, Domestic Beer, House White or Red Wine

Palm Beach Marriott Singer Island, 3800 N. Ocean Drive, Singer Island / Riviera Beach, Florida 33404

Reservations 561-340-1795

NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## Large Plates

### Salads

#### Caesar Salad 12

*hearts of romaine, garlic croutons, white anchovies  
shaved parmesan*

#### “Eat your Greens” Salad 15

*arugula, spinach, broccolini, cucumber, avocado, asparagus  
green bean, 6 minute egg, manchego, sumac vinaigrette*

#### Singer Island Cobb 15

*baby greens, hearts of palm, artichokes, apple wood bacon  
hard cooked egg, gorgonzola cheese, mango, avocado  
aged balsamic vinaigrette*

#### Wedge Salad 13

*baby iceberg, roasted peppers, house made gorgonzola dressing  
tomatoes, crispy onions, apple wood bacon*

salad add on's:

grilled chicken 5 grilled shrimp 10 grilled mahi 8 skirt steak 8

### Hand Helds

#### Grilled Chicken Pesto Stack 18

*pesto aioli, arugula, provolone, pretzel bun  
tomato jam*

#### 3800 Turkey Club Wrap 18

*all natural turkey breast, avocado, baby greens  
swiss cheese, apple wood bacon, dijonaise  
tomato, whole wheat wrap*

#### Blackened Mahi Tacos 18

*avocado, cabbage slaw, citrus salad  
cilantro lime crema*

hand helds served with choice of french fries

seasonal fruit or marinated slaw

\$2 more sweet fries, house salad

## Burger Bar

*all burgers served on toasted brioche (gluten free bun available)*

#### Prime ½ Pound Burger 18

*vermont cheddar, apple wood bacon  
leaf lettuce, tomato, red onion*

#### Yellow Fin Tuna Burger 18

*tomato pineapple chutney, chipotle aioli  
cucumber salad*

#### Beyond Meat Burger v 18

*plant based burger, roasted portobello  
garlic hummus, leaf lettuce, tomato, red onion*

#### Black and Blue Sliders 15

two 3 oz. mini burgers, cajun rub, point Reyes  
blue cheese, caramelized onions

#### All Natural Turkey Burger 18

*pepper jack, caramelized onions, avocado, leaf lettuce  
tomato, cilantro mayo*

choice of french fries or seasonal fruit

\$2 more: sweet fries, house salad

\$2 add on's: bacon, cheese, avocado, onions